Cookbook of Eliza Dixon (Pocomoke City, Maryland), circa 1870s

Mary Anne Pieper Collection
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Transcribed by Jenny Martin, 2020

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[illegible]

1 lb of sugar. 1 lb of flour.
½ lb of butter. 6 eggs. 1 cup of milk
½ teaspoonful soda
½ " " Cream tartar.

Martha's Cake (for Jelly)

8 eggs. 1 cup of sugar.
butter the size of an egg.
1 cup of flour
1 teaspoonful of cream tartar, sifted in the flour. 1/2 teaspoonful soda dissolved in tablespoonful milk.
spread when cold with jelly.

Cup Cake.

1 cup of butter. 2 cups sugar.
3 " " flour. 4 eggs. 1 cup sweet milk
1 teaspoonful soda
bake in a [illegible]
Jelly Cake.

“No title”
1 lb of sugar 1 lb of flour
½ lb of butter 6 eggs 1 cup of milk
½ teaspoonful soda
½ “ ” cream tartar

Martha’s Cake (for jelly)
3 eggs 1 cup of sugar
Butter the size of an egg
1 cup of flour
1 teaspoonful of cream of tartar, sifted
in the flour ½ a teaspoon of soda
dissolved in tablespoon of milk
Spread when cold with jelly

Cup Cake
1 cup of butter 2 cups sugar
3 “” flour 4 eggs 1 cup sweet milk
1 teaspoonful soda
Bake in loaf or as
jelly cake

Sister Mag[illegible] Cake.

2 1/2 cups poudered sugar. 3/4 cup of butter
1 " sweet milk. 3 cups of flour.
4 eggs. 1 lemon juice and rind
1 small teaspoonful soda
and frost with whites of two eggs
beaten stiff with poudered sugar.

Chocolate Cake.

2 cups of sugar. 1 cup butter
[illegible] " 5 eggs whites of 2. 1 cup milk
1/2 cups flour. 1/2 teaspoonful soda
1 " cream tartar
bake in jelly cake tins.

Mixture for filling
whites of three eggs. 1/2 cup sugar.
8 tablespoonfuls grated chocolate
1 teaspoonfuls vanilla. beat well
together spread between and on top
of the Cake.

Sister May's Cake
2 ½ cups powdered sugar ¾ cup of butter
1 " cured milk 3 cups of flour
4 eggs 1 lemon juice and rind
1 small teaspoonful of soda
and first with whites of two eggs
beaten stiff with powdered sugar

Chocolate Cake
2 cups of sugar 1 cup butter
yolks " 5 eggs whites of 2 1 cup milk
3 ½ cups flour ½ teaspoonful of soda
1 " " cream tartar
Bake in jelly cake tins
Meringue for filling
Whites of three eggs, ½ cup sugar
3 tablespoonfuls grated chocolate
1 teaspoonfuls vanilla beat well
together spread between and on top
of the cake

Caramels. Chocolate.

2 cups brown sugar. 1 cup molasses
± 1 tablespoonful of butter. 3 of flour
boil 25 minutes. stir in ½ lb of
grated chocolate wet in 1 cup of sweet
milk boil until it hardens on the
spoon. which you must stir frequently
flavor with teaspoonful Vanilla

Sponge. Cake.

1 teacup pondered sugar 3 eggs.
½ teaspoonful cream tartar. ¼ of soda
1 teacup flour. flavor with lemon
half the juice and half the rind of
one. bake twenty minutes in
shallow tins.

Mrs. M. Sponge Cake.

12 eggs. the weight of the eggs in ~~flour~~ Sugar
½ " in flour. 1 lemon
juice and rind. beat Yolks and
whites very light put in the sugar when they
are smooth and stiff. sift the lemon and [illegible]

Caramels/ Chocolates
2 cups brown sugar, 1 cup molasses
1 tablespoonful of butter, 8 of flour
Boil for 25 minutes stir in ½ lb of
grated chocolate mix in 1 cup of sweet
Milk boil until it hardens on the
spoon whisky in must stir frequently
Flavor with teaspoonful of vanilla

Sponge Cake
1 teacup powdered sugar 3 eggs
½ teaspoonful cream tartar ¼ of soda
1 teacup flour flavor with lemons
Half the juice and half the rind of one
Bake

Mrs Mr Sponge Cake
12 eggs the weight of the eggs in sugar
½ " in flour 1 lemon
juice and rind beat yolks and
Whites light put with sugar whisk light
Until whites are stiff next the lemon rind then

the flour; lastly the beaten whites very lightly.

Pound Cake.

1 lb. sugar 1 lb. flour. 3/4 butter 9 eggs
2 teaspoonful cream tartar
1 " " Soda.

Cream the butter and sugar with care; beat yolks and whites separately; sift the cream tartar well through the flour.

add the flour last.

Fruit Cake

1 lb. powdered sugar. 1 lb. flour. 3/4 lb. butter 7 eggs. 1/2 lb of currants washed, picked over and dredged. 1/2 lb. raisins seeded and chopped, then dredged. 1/4 lb of citron cut into slips. 1 teaspoonful of nutmeg. 1 teaspoonful cinnamon. 1 glass of brandy. Cream butter and sugar. add the beaten yolks then the spice and the whipped white eggs with the flour the fruit and brandy last.

The flour lastly the beaten whites
Very lightly

Pound Cake
1 lb sugar 1 lb flour ¾ butter 9 eggs
2 teaspoonful cream tartar
1 “ “ soda
Cream the butter and sugar with care beat yolks and whites separately
Sift the cream tartar well through the flour
Add the flour last

Fruit Cake
1 lb powdered sugar. 1 lb flour. ¾ lb butter
1 eggs ½ lb of currants - washed picked
Over and dredged ½ lb raisins seeded
And chopped thin, dredged ¼ lb of
Citron __ 1 teaspoonful
Of nutmeg 1 teaspoonful cinnamon
1 glass of brandy cream butter and
Sugar add the beaten yolks then the spice
And the whipped white eggs with
The flour the fruit and brandy last

Gold Cake.

1 lb of sugar. 1/2 lb. butter. 1 lb. flour. Yolks of 10 eggs well beatten. grated rind of one orange and juice of two lemons. 1 teaspoonful of soda dissolved in hot water.

Cream the butter and sugar, and stir in the yolks beat very hard for five minutes before puting in the flour. the soda next and lastly the lemon juice in which the grated orange peel should have been steeped and strained through a piece of thin muslin flavor the icing also with lemon.

Silver Cake.

1 lb. Sugar. 3/4 lb. flour. 1/2 lb butter. white of ten eggs whipped very stiff. 1 large teaspoonful essence bitter almonds.

Cream Butter and sugar, put next the whites of the eggs. then the flour. lastly the flavoring.

make them both in the

Gold Cake
1 lb of sugar ½ lb butter 1 lb flour
yolks of 10 eggs well beaten grated
rind of one orange and juices of
two lemons 1 teaspoonful of soda
dissolved in hot water
Cream the butter and sugar and
stir in the yolks beat very hard for
five minutes before beating in the
flour the soda next and lastly
the lemon juice whisk the
grated orange peel should have been
steeped and strained through a piece
of thin muslim flavor the icing
with lemon

Silver Cake
1 lb of sugar ¾ lb flour ½ lb butter whites
Of ten eggs whipped very stiff 1 large
Tablespoonful essence bitter almonds
Cream butter and sugar put
Next the whites of the eggs then the
Flour lastly the flavoring
Make them both in the same day

White Cake.

1 cup butter. 2 cups sugar. 1 cup sweet milk. Whites of 5 eggs. 3 cups of flour. 2 teaspoonfuls cream tartar
1 " soda.

Small Sugar Cakes

1 cup sugar. 3/4 cup of butter. 1/4 cup sweet milk. 2 eggs well beatten. 2 teaspoonfuls cream tartar. 1 of soda dissolved in hot water. 1 of salt. flavor to taste
bake quickly.

Ginger Snaps.

1 cup butter. 1 of molasses. 1 of sugar 3/4 " sweet milk. 1 teaspoonful saleratus. 2 of ginger.
flour. tolerable stiff dough

Lemon Jumbles.

1 lb butter. 1 of sugar 4 eggs 1 1/4 lb of flour or enough to make out a soft dough
[illegible] flavor [illegible] butter.

White Cake
1 cup butter 2 cups sugar 1 cup
cured milk whites of 5 eggs 3 cups
of flour 2 teaspoonfuls cream tartar
1 “” soda

Small Sugar Cakes
1 cup sugar ¾ cup of butter ¼ cup cured
milk 2 eggs well beaten 2 teaspoonfuls
cream tartar 1 of soda dissolved in
hot water 1 of salt - flavor to taste
Bake quickly

Ginger Snaps
1 cup butter 1 of molasses 1 of sugar
¾ “ sweet milk 1 teaspoonful
saleratus 2 of ginger
Flour tolerable stiff dough

Lemon Jumbles
1 lb butter 1 of sugar 4 eggs 1 ¼ lb of flour
Or enough to make out a soft dough

Sensonjumble

1 egg. 1 cup sugar 1/2 lb cup butter
3 teaspoonfuls of milk. 1 of cream tartar
1/2 " soda juice of two small
lemons grated rind of one.
rather stiff dough.

Quick Doughnuts

1 cup butter. 2 of sugar. 4 eggs. 1 cup
sour milk 1 teaspoonful soda dissolved
in hot water. 1 teaspoonful of nutmeg
1/2 " cinnamon.
flour to roll pretty soft dough
fry in hot lard.

Fritters

1 pint of flour. 4 eggs. 1 teaspoonful
salt. 1 pint boiling water.
stir the flour into the water by degrees
stir until it has boiled three minutes
get almost cold then beat in the yolks
then whites of the eggs which must
be whipped stiff.

Lemon Jumbles
1 egg 1 cup sugar ½ cup butter
3 tablespoonfuls of milk 1 of cream tartar
½ " soda juice of two small
Lemons grated rind of one
Rather stuff dough

Quick Doughnuts
1 cup butter 2 of sugar 4 eggs 1 cup of whole milk
1 teaspoonful soda dissolved in hot water 1 teaspoonful of nutmeg
½ " " cinnamon
Flour until pretty soft dough
Fry in hot lard

Fritter
1 pint of flour 4 eggs 1 teaspoonful
Salt 1 pint boiling water
Stir the flour into the water by degrees
Stir until it has boiled for three minutes
Get almost cold then beat in the yolks
Then whites of the eggs whisk

Pancakes.

1 pint of flour. 6 eggs. 1 spoonful salt
1 of soda dissolved in vinegar.
Milk to make a thin batter. begin
with two cups and add until the
batter is right. beat the yolks light
add the salt soda two cups of milk
the flour and beaten whites alternatly
and thin with more milk.

"Mother's" Waffles

2 cups milk. 2 eggs. 3 cups flour
1 teaspoonful cream tartar ½ of soda
1 " salt. 1 tablespoonful melted
butter sift the cream tartar in
the flour. with the salt dissolved
the soda in hot water beat the
eggs well. flour last if the
batter to stiff put in more milk

Rice Waffles.

1 quart milk. 1 cup of cold boiled rice
3 cups rice flour. or a thin batter
1 tablespoonful melted butter. 3 eggs. 1 teaspoonful salt

Pancakes
1 pint of flour 6 eggs 1 spoonful salt
1 of soda dissolved in vinegar
Milk to make a thin batter begin with two cups
and add until the
Batter is light beat the yolks light
Add the salt-soda two cups of milk
The flour and beaten whites alternately
And then with more milk

"Mother's" Waffles
2 cups milk 2 eggs 3 cups flour
1 teaspoonful cream tartar ½ of soda
1 " salt 1 tablespoonful melted
butter sift the cream tartar in
the flour with the salt - dissolve
the soda in the hot water beat the
eggs well. Flour last - if the
batter to stiff put in more milk

Rice Waffles
1 quart milk 1 cup of cold boiled rice
2 cups rice flour or a thin batter
1 tablespoonful melted butter 3 eggs a
teaspoonful salt

Duck Waffles.

1 pint milk 3 eggs beaten very light
1 tablespoonful melted butter. 1 teaspoonful
cream tartar sifted in flour. 1/2" soda
1 of salt. A pint of flour enough
to make soft batter.

Buckwheat Cakes

1 quart of buckwheat flour.
4 tablespoonful's yeast. 1 teaspoonful salt
1 handful indian meal. 2 tablespoonful
molasses. warm water enough to
make a thin batter beat very well
and set to rise in a warm place
if the batter the least sour in
the morning stir in a little
soda dissolved in hot water

Risen Waffles

1 quart milk 1 of flour. 5 tablespoonful
of yeast. 2 eggs 1 tablespoonful melted butter
1 teaspoonful salt. set the mixture [illegible] the
eggs and butter. overnight [illegible] sponge
add these in the morning and bake [illegible]

Quick Waffles
1 pint milk 3 eggs beaten very light
1 tablespoonful melted butter 1 teaspoonful
cream tartar sifted in flour
½ “ ” soda 1 of salt a pint of flour enough
To make soft batter

Buckwheat Cakes
1 quart of buckwheat flour
4 tablespoonfuls yeast 1 tablespoonful salt
1 handful indian meal 2 tablespoonful
Molasses warm water enough to
make a thin batter beat very well
And set to rise in a warm place
If the latter the least and in
The morning stir in a little
Soda dissolved in hot water

Raisin Waffles
1 quart milk 1 of flour 5 tablespoonfuls
Of yeast 2 eggs 1 tablespoonful melted butter
1 teaspoonful salt set them aside mix in the
Eggs and butter overnight as a sponge
Add these in then add icing and bake

Queen Muffins

1 quart of milk. 3/4 cup of yeast
2 tablespoonfuls white sugar
1 of lard or butter 1. teaspoonful
salt. flour to make a good batter
2 eggs. set the batter leaving
out the eggs to rise over night.
in the morning beat the egg very light
stir in the batter and bake in
muffin rings. 21 minutes in a
quick oven.

Buttermilk Muffins

1 quart of buttermilk. 2 eggs.
1 teaspoonful soda dissolved in
hot water. 1 of salt. flour to make
good batter. beat the eggs well stir
them into the milk. add flour
and salt. and last the soda
baked in quick oven.

Rice Muffins

1 cup cold boiled rice 1 pint flour. 2 eggs
1 quart of milk 1 tablespoonful butter
1 teaspoonful salt beat hard bake quickly

Queen Muffins
1 quart of milk ¾ cup of yeast
2 tablespoonful white sugar
1 " " of lard or butter 1 teaspoonful
Salt flour to make a good batter
2 eggs set the batter, leaving
Out the eggs, to rise over night
In the morning beat the eggs very light
Stir in the batter and bake in
Muffin rings 21 minutes in a
Quick oven

Buttermilk Muffins
1 quart of buttermilk 2 eggs
1 teaspoonful soda dissolved in
Hot water 1 of salt flour to make
Good batter beat the eggs well stir
Them into the milk add the flour
And salt and last the soda
Baked in quick oven

Rice Muffins
1 cup cold boiled rice 1 pint flour 2 eggs
1 quart of milk 1 tablespoonful butter
1 teaspoonful salt beat hard bake quickly

Sweet Rusk

1 pint warm milk 1/2 cup of butter
1 cup sugar 2 eggs 1 teaspoonful salt
2 tablespoonfuls yeast.

Make the sponge with the milk yeast and enough flour for a thin batter and let it rise over night. in morning add butter eggs sugar beaten well salt and flour enough to make a soft dough. let them rise untill very light.

Minute Buscuit

1 pint sour milk 1 teaspoonful soda. 2 of melted butter flour to make soft dough just stiff enough mix roll and cut out rapidly bake in a quick oven.

French Rolls.

1 quart of milk 1 teacup yeast 1 " and a pint of flour. when this sponge is light work in a well beaten egg two tablespoonfuls

Sweet Rusk
1 pint warm milk ½ cup of butter
1 cup sugar 2 eggs 1 teaspoonful salt
2 tablespoonfuls yeast
Make the sponge with milk yeast
And enough flour for a thin batter
And let it rise over night - in morning
Add butter eggs sugar beaten well
Salt and flour enough to make a
Soft dough let them rise until very light

Minute Biscuits
1 pint warm milk 1 teaspoonful
Soda 2 of melted butter flour to
Make soft dough just stiff enough
Mix salt and cut out rapidly
Bake in a quick oven

French Rolls
1 quart of milk 1 teacup yeast
1 " and a pint of flour when
This serving is light work in a
Well beaten egg two tablespoonfuls

melted butter with teaspoonful
salt half spoonful soda dissolved in
hot water. one teaspoonful sugar
and flour to make a soft dough
let it stand 4 or 5 hours make
it out in shape of balls let them
rise one hour

bake half hour.

Mince pies.

4 lbs of meat two thirds apple one of meat
3 " " raisins
2 lb currants washed picked and dried
8 quarts of cidar 1 pint brandy
1 tablespoonful cinnamon 1 of
nutmeg 1 of cloves. 1/2 quantity of mace
make very sweet with brown sugar
1/2 lb of raw suet let it stand
24 hours before using.

Melted butter with teaspoonful
Half spoonful soda dissolved in
Hot water one teaspoonful sugar
And flour to make a soft dough
Let it stand 4 or 5 hours make
It out in shape of table let them
Rise over hours
Bake half hour

Mince pies
4lbs of meat - two third apple one of meat
3 " " raisins
2 lb currants washed picked and dried
3 quarts of cider 1 pint brandy
1 tablespoonful cinnamon 1 of
nutmeg 1 of cloves ½ quantity of mace
Make very sweet with brown sugar
½ lb of rum and let it stand
24 hours before icing

Pumpkin pies

1 quart of pumpkins stewed strained
1 " milk 1 cup sugar 7 eggs
beaten very light. 1 teaspoonful
ginger 1 of mace and one of
cinnamon.
beat well together bake in crust
without cover.

Sweet Potato Pie

1 lb of mealy 8 Potatoes 1/2 cup butter
3/4 cup white sugar. 1 tablespoonful
cinnamon. 1 teaspoonful nutmeg
4 eggs. whites and yolks beaten
seperately. 1 lemon juice and rind
and glass brandy. boil the potatoes
grate them cold. cream the butter
and sugar. add the yolk spice and
lemon beat the potato in by degrees
until all is light. then the
brandy in the whites baked
in a dish lined with good
paste

Pumpkin Pie
1 quart of pumpkins stemmed strained
1 “ ” milk 1 cup sugar 1 eggs
Beaten very light 1 teaspoonful
Ginger 1 of mace and one of
Cinnamon
Beat well together bake in crust

Sweet Potato Pie
1 lb of mealy potatoes ½ cup butter
¾ cup white sugar 1 tablespoonful
Cinnamon 1 teaspoonful nutmeg
4 eggs white and yolks beaten
Separately 1 lemon juice and rind
And glass brandy boil the potatoes
Grate them cold cream the butter
And sugar add the yolk spices and
Lemon beat the potato in by degrees
Until all is light then the
Brandy in the whites baked
In a disk lined with good
parte

Irish Potato Pie

1 lb potatoes mashed 1/2 lb butter cream with the sugar.
6 eggs beaten separately whites and the yolk. 1 lemon squeezed in the potato while hot. 1 teaspoonful nutmeg. 1 of mace. 2 cups of sugar.

Lemon pie

1 apple chopped fine 1 egg. 1 lemon chopped fine and grate the rind 1 cup sugar. butter the size of a walnut. this is just me pie

Cocoanut Pie

1/2 lb grated " 3 4 lb sugar. 6 oz butter. 5 eggs white only. 1 glass white wine. 2 tablespoonfuls rosewater 1 teaspoonful nutmeg. Cream butter & sugar beat very light with wine and rose. add the cocoanut with as little & as light beating as possible white of the eggs with a few strokes

Quick Potato Pie
1 lb of potatoes mashed ½ lb butter
Cream with the sugar
6 eggs beaten separately whites and
The yolk 1 lemon squeezed in
The potato while hot 1 teaspoonful
Nutmeg 1 of mace 2 cups of sugar

Lemon Pie
1 apple chopped fine 1 egg 1 lemon
Chopped fine and grate the rind
1 cup sugar butter the size of
A walnut this is just one piece

Coconut Pie
½ lb grated " ¾ lb sugar 6 oz
Butter 5 eggs white only 1 glass
White wine 2 tablespoonfuls rosewater
1 teaspoonful nutmeg cream
Butter and sugar beat very light with
Wine and rose add the coconut
With the butter and light beating as possible
Where of the eggs with a few strokes

Green Gooseberry Pie

pick the "put them into enough water to prevent burning stew slowly until they break. sweeten well and set them a side to cool sprinkle the pie with white sugar.

Ripe Gooseberry Pie

pick the "line your dish with crust and fill with berries strewing sugar among them cover and bake.

Cottage Pudding

1 cup sugar. 1 tablespoonful butter 2 eggs. 1 cup sweet milk. 3 of flour 1/2 teaspoonful soda. 1 cream tartar 1 of salt. Rub the butter & sugar together. beat in the yolks then the milk & soda. the salt and the beaten whites with the flour baked and eaten with liquid sauce.

Green Gooseberry Pie
Pick them put them in enough
Water to prevent burning stir lowly
Until they break sweeten well and
Set them aside to cool sprinkle
The pie with white sugar

Ripe Gooseberry Pie
Pick the " line your dish with
Crust and fill with berries stirring
Sugar among them cover and bake

Cottage Pudding
1 cup sugar 1 tablespoonful butter
2 eggs 1 cup sweet milk 3 of flour\
½ teaspoonful soda 1 cream tartar
1 of salt reel the butter and sugar
Together beaten the yolks then
The milk & soda the salt and
The beaten whites with the flour
Baked and eaten
With legund sauce

× Jumbles

4 eggs. 4 cups of sugar 1½ cup butter ½ cup sour milk. 1 teaspoonful soda 7 cups of sifted flour. flavor with cinnamon.

× French Cake

½ cup butter. 2 cups sugar 4 eggs. 3 cups flour. 1 cup of milk. 2 teaspoonfuls of cream tartar. 1 of soda.

× Baked Pudding

6 eggs beaten light. 6 tablespoonfuls of flour ½ cup sugar lump of butter the size of an egg ½ pint of milk. a little salt and nutmeg.

Lemon Pie for two pies.

1 lemon. 2 white potatoes mashed 2 eggs. 1 cup sugar. 1 cup milk. lump of butter size of egg bake in a thin crust

Pancake
4 eggs 4 cups of sugar ½ cup butter
½ cup sour milk 1 teaspoonful soda
1 cup of sifted flour flavor with
cinnamon

French Cake
½ cup butter 2 cups sugar 4 eggs 3 cups flour
1 cup of milk 2 teaspoonfuls of cream tartar 1
of soda

Baked Pudding
6 eggs beaten light 6 tablespoonfuls of flour ½
cup sugar
Lump of butter the size of an egg ½ pint of
milk
A little salt and nutmeg

Lemon Pie for two pies
1 lemon 2 whole potatoes mashed
2 eggs 1 cup sugar 1 cup milk lump
Of butter the size of egg bake in a thin crust

Pound Cake Pudding

1/4 pound of butter. 6 eggs. 1 large teacup flour before sifting. 1 tin cup sugar. 2 teaspoonfuls Cream tartar
1 1/2 " soda.

Ellies Cake.

1 cup of sugar. 1/2 cup butter. 3 eggs 1/2 cup of sweet milk. 1 teaspoonful Cream tartar 1/2 of soda.
2 1/2 cups flour.

Washington Cake.

3 cups sugar. 2 cups of butter 5 eggs 1" milk. 4 cups of flour. 2 teaspoonfuls Cream tartar. 1 of Soda.
Mix as usual and stir in at the last. 1/2 lb of currants washed and dredged. 1/4 lb raisins. chopped fine. a handful of citron sliced fine. Cinnamon and nutmeg to taste

Pound Cake Pudding
¼ pound of butter 6 eggs 1 large
Teacup flour before sifting 1 teacup
Sugar 2 teaspoonfuls cream tartar
½ " soda

Ellies Cake
1 cup of sugar ½ cup butter 3 eggs
½ cup sweet milk 1 teaspoonful
cream tartar ½ of soda
2 ½ cups flour

Washington Cake
3 cup sugar 2 cups of butter 5 eggs
1 " milk 4 cups of milk 2 teaspoonfuls
Cream tartar 1 of soda
Mix as usual and stir in at the
Last ½ lb of currants washed
And dredged ¼ lb of raisins
Chopped fine a handful of citron
Sliced thin cinnamon and
Nutmeg to taste

Lemon Pudding

1 cup sugar. 4 eggs 2 tablespoonfuls corn starch. 2 lemons juice of both and rind of one
1 pint of milk. 1 tablespoonful of butter. heat the milk to boiling and stir in the corn starch with a few spoonful cold water boil 5 minutes while hot mix in butter and let it cool.
Beat the yolks light add sugar then put in the lemon beat this to a stiff cream add the corn starch when the latter is cold put in a dish and baked.

Devilled Crab.

for the coral in vinegar some pulverized cracker moistened first with a tablespoonful of cream you can serve the back shell of the crab if you like send in with cream crackers.

Lemon Pudding
1 cup sugar 4 eggs 2 tablespoonfuls
cornstarch 2 lemons juice of
both and rind of one
1 pint of milk 1 tablespoonful
of butter heat the milk to boiling
and stir in the cornstarch with a few spoonfuls
cold water
Boil 5 minutes while hot mix
in butter and let it cool
Beat the yolks light add sugar
then put in the lemon beat
this to a stiff cream add the
cornstarch when the batter is
cold put in a dish and baked

Devilled Crab
For the coral in vinegar as some pulver
Sized crackers moistened first with
A tablespoonful of cream you can
Serve the back shell of the crab
If you bake served on with cream
Cashew

Scalloped Oysters

put a layer of crackers moistened with oyster liquor and milk slightly warm next a layer of oysters sprinkled with salt pepper and butter. another layer of crackers as before let the last layer be crackers.

Deviled Crab

pick the crab up mix with egg. pepper and crackers dried. put them in the oven and bake.

Sponge Cake

1 teacup powdered sugar. 3 eggs
½ teaspoonful cream tartar.
½ " Soda.
1 teacup flour.

Scalloped Oysters
Put a layer of oysters first
Wet with oysters liquor and
Milk slightly warm next a
Layer of oysters sprinkled with
Salt pepper and butter another
Layer of crackers so on let the
Last layer be crackers

Devilled Crab
Pick the crab up mix in
Egg pepper and cracker
Dust put them in the
Oven and bake

Sponge Cake
1 teacup powdered sugar 3 eggs
½ teaspoonful cream tartar
¼ " soda
1 teacup flour

Snow Sugar Cake

1 heaping tea cup of sugar. ½ cup of butter. ½ cup sweet milk. 2 eggs well beaten. 2 teaspoonfuls cream tartar. 1 teaspoon dissolved in hot water. salt nutmeg and cinnamon.

flour to make stiff

Molasses Cookies

1 cup butter. 2 cups molasses 1 teaspoonful cloves. 1 tablespoonful ginger. flour to make a stiff batter.

Ginger Snaps

1 cup butter. 1 cup molasses. 1 cup sugar. ½ cup sweet milk. 1 teaspoonful saleratus. 2 teaspoonfuls ginger flour for a stiff dough.

Small Sugar Cake
1 heaping teacup of sugar ¾ cup
Of butter ¼ cup sweet milk
2 eggs well beaten 2 teaspoonful
Cream tartar 1 of soda dissolved
In hot water salt nutmeg
And cinnamon
Flour to make stiff

Molasses Cookies
1 cup butter 2 cups molasses
1 teaspoonful cloves 1 teaspoonful
of ginger flour to make a stiff
batter

Ginger Snaps
1 cup butter 1 cup molasses 1 cup
sugar ¾ cup sweet milk 1 teaspoon
Ful saleratus 2 teaspoonfuls ginger
flour for a stiff dough

Name.

Jumbles.

1 cup butter 2 of sugar. 1 teacup milk. 5 eggs
1 teaspoonful soda dissolved in hot
water. nutmeg. flour to make a
stiff dough. Sprinkle with sugar before
baking.

Crullers.

1 lb of sugar. 1/4 of butter 6 eggs.
1 tablespoonful sweet milk 1 small
teaspoonful soda. 1 of nutmeg
flour to roll out stiff.

Spong Ginger Bread.

5 cups flour. 1 heaping tablespoonful
butter. 1 cup molasses. 1 cup sugar
1 cup milk. 2 teaspoonfuls saleratus
(not soda) dissolved in hot water
2 teaspoonfuls of ginger. 1 of
cinnamon.

Loaf Ginger Bread

1 cup butter. 2 of molasses. 1 tablespoonful
ginger. 2 eggs. [illegible] butter. 1 te[illegible]
1 cup of milk. [illegible] the same [illegible]

Jumbles
1 cup butter 2 of sugar 1 teacup milk 5 eggs
1 teaspoonful soda dissolved in hot
Water nutmeg flour to make a
Stiff dough sprinkle with sugar before
Baking

Griddles
1 lb of sugar ¼ of butter 6 eggs
1 tablespoonful soda 1 of nutmeg
Flour to roll not stiff

Spong Ginger Bread
5 cups flour 1 heaping teaspoonful
Butter 1 cup molasses 1 cup sugar
1 cup milk 2 teaspoonfuls saleratus
Not soda) dissolved in hot water
2 teaspoonfuls of ginger 1 of
Cinnamon

Loaf Ginger Bread
1 cup butter 2 of molasses 1 tablespoonful
Ginger 2 eggs well beaten 1 tea saleratus
1 cup of milk flour the

Mountain Cake.

1/2 lb of butter creamed with 1 lb sugar. 8 eggs beat very light. 1 lb of flour. 2 teaspoonful cream tartar. 1/2 cup milk. 1 teaspoonful soda flavor to taste

Sponge Cake

12 eggs. 1 lb of sugar. 1/2 lb of flour flavor with lemon.

Ice Cream

3 quarts of milk. 1 quart cream 4 eggs a lb and a quarter of sugar a tablespoonful heaping full of cornstarch.

Lemon Butter

6 eggs beaten very light. the juice 3 lemons large rind of two 1 lb sugar butter size of an egge boil slowly. 20 minutes [illegible]

Mountain Cake
½ lb of butter creamed with
1 lb sugar 8 eggs beat very
Light 1 lb of flour 2 teaspoonful
Cream tartar ½ cup milk
½ teaspoonful soda flavor to taste

Sponge Cake
12 eggs 1 lb of sugar ½ lb of flour
Flavor with lemon

Ice Cream
3 quarts of milk 1 quart cream
4 eggs a lb and a quarter of
sugar a tablespoonful heaping
full of cornstarch

Lemon Radler
6 eggs beaten very light the juices 3
Lemons large rind of two 1 lb sugar
Butter size of an egg boil slowly
20 minutes stir very gently

Gold Cake.

2 cups flour. 1 cup sugar. 3/4 of a cup of butter 1/4 cup sweet milk 1 teaspoonful cream tartar. 2 teaspoonful soda yolks of 12 eggs.

Silver Cake.

6 oz of butter. 1 lb of sugar. 1 lb of flour. 1 cup milk 1 blues of 12 eggs. 1 teaspoonful cream tartar 1/2 of soda.

Scotch Cake.

1 lb sugar. 1 lb of flour. 1/2 lb butter 3 eggs. a little soda and ground cinnamon.

Bakers Ginger Snap.

1 pint molasses. 1/2 pint sugar. 1/2 lb lard. 1 oz soda. 1 oz ginger. 1/2 oz allspice 1/2 pint water. flour to make stiff dough.

Gold Cake
2 cups flour 1 cup sugar ¾ of
a cup of butter ¼ cup sweet milk
1 teaspoonful cream tartar ½ tea
spoonful soda yolks of 12 eggs

Silver Cake
6 oz of butter 1 lb of sugar 1 lb of flour
1 cup milk whites of 12 eggs
1 teaspoonful cream tartar ½ of soda

Scotch Cake
1 lb of sugar 1 lb of flour ½ lb butter
3 eggs a little soda and ground cinnamon

Bakers Ginger Snap
1 pint molasses ½ pint sugar ½ lb
Lard 1 oz soda 1 oz ginger 1/2 oz allspice
½ pint water flour to make
Stiff dough

Lemon Pudding

1 lemon 3 eggs. 1 cup of sugar.
1 teaspoonful Corn starch 1/2 cup milk
1 egg and one tablespoonful
of sugar for the frosting

Chocolate Blanc Mange

1/4 cake of bakers chocolate
dissolved in 1 quart of milk
Sugar to taste. Add a pinch
of salt. Flavor with vanilla.

Corn Starch Blanc Mange

1 quart of milk 4 tablespoons.
corn starch - 3 eggs well beaten
separately. 1 cup sugar - vanilla
Chocolate and salt - stir in the
whites just after taking from
the fire.

Icing for Cake.

1 lb pondered sugar white of 3 eggs
throw in a handful of sugar when you
begin to whip them and so continue [illegible]

Lemon Pudding
1 lemon 3 eggs 1 cup of sugar
1 teaspoonful cornstarch ½ cup milk
1 egg and one tablespoonful of sugar for the frosting

Chocolate Blanc Mange
¼ cake of bakers chocolate
dissolved in 1 quart of milk
Sugar to taste add a pinch
of salt flavor with vanilla

Corn Starch Blanc Mange
1 quart of milk 4 tablespoons
corn starch 3 eggs well beaten
separately 1 cup sugar vanilla
chocolate and salt stir in the
whites just after taking firm
The fire

Icing for Cakes
1 lb powdered sugar whites of 3 eggs
Throw in a handful of sugar when you
Begin to whip them and so

Mince Meat

8 lbs of raisins - 2 lbs of currants
1/2 of citron - 6 lbs of beef - 2 lbs of
choped apples - rind of one lemon
whole of two Oranges 4 grated
nutmegs - Sugar to taste a little
salt - Mix all together add cider
enough to keep from sticking
to the kettle boil 25 minutes
2 lbs suet - and boil all together
when cold add 1 qt of brandy

Irish Bread

4 eggs 1 pint of warm milk - piece
of lard size of an egg 1/2 cup of
sugar 2/3 of a cup of yeast - stir
in flour to make a batter like
pound cake and set it to rise
at noon.

Sugar Candy

6 cups of sugar. 1 cup of vinegar 1 cup
of water 1 spoon of butter put in
at the last. Soda.

Mince Meat
3 lbs of raisins 2 lbs of currants
1 lb of citron 6 lbs of beef 2 lbs of
Chopped apples rind of one lemon
Whole of two oranges 4 grated
Nutmegs sugar to taste a little
Salt mix all together add cider
Enough to keep from sticking
To the kettle boil 25 minutes
2 lbs suet and boil all together
When cold add 1 qt of brandy

Parish Bread
4 eggs 1 pint of warm milk piece
Of lard size of an egg ½ cup of
Sugar ⅔ of a cup of yeast stir
In flour to make a batter like
Pound cake and set it to rise
At noon

Sugar Candy
6 cups of sugar 1 cup of vinegar 1 cup
Of water 1 spoon of butter put in
At the last soda

Chocolate Icing

1 quarter cake chocolate. 1/2 cup sweet milk. 1 tallespoon cornstarch 1 teaspoon vanilla mix all except the vanilla boil 2 minutes after it has come to a boil flavor and then sweeten to taste with sugar.

Beefstake cake,

4 eggs, 2 cups sugar, 3 cups flour, 1 cup butter, 3/4 cup milk, 1 teaspoonful soda, 2 tea spoonful cream of tartar, put the soda in the milk, this will make four layers, bake two layers, & put in the other two before baking, 1 teaspoon cloves, 1 of cinnamon, 1 of ginger 1 of Nutmeg.

Icing to put between the layers.

1 egg, 1 cup of pulverized sugar.

Chocolate Icing
1 quarter cake chocolate ½ cup sweet
Milk 1 tablespoon cornstarch
1 teaspoon vanilla mix all
Except the vanilla boil two minutes
After it has come to a boil
Flavor and then sweeten to
Taste with sugar

Beefstake Cake
4 eggs 2 cups sugar 3 cups flour
1 cup butter ¾ cup milk 1 teaspoonful
soda 2 teaspoonful cream of tartar Mix
the soda in the milk this will make
four layers bake two layers and put
In the other two before baking 1 teaspoonful
cloves 1 of cinnamon 1 of ginger 1 of
nutmeg
Icing to taste between the layers
1 eggs 1 cup of pasteurized sugar

Cream cake.

2 cups of powdered sugar, ½ cup of butter, 4 eggs, ½ cup milk, ½ tea spoonfull soda, 1 tea spoonfull cream tartar, 3 cups flour.

Mixture for it,

½ pint of milk, 2 tea spoonfuls cornstarch, 1 egg, 1 tea spoonfull vanilla, ½ cup sugar. Heat the milk to nearly boiling. Stir in the cornstarch a little cold milk. Take out a little & mix gradually with the beaten egg & sugar return to the rest of the custard & stir constantly while boiling until done. Flavor with vanilla when cold & use as jelly.

Cream Cake
2 cups of powdered sugar, ⅔ cup of butter
4 eggs, ½ cup milk, ½ teaspoonful soda, 1 tea
Spoonful cream tartar, 3 cups flour
Mixture for in
½ pint of milk, 2 teaspoonful cornstarch,
1 egg, 1 teaspoonful vanilla, ½ cup sugar
Heat the milk to nearly boiling, stir in the
Cornstarch a little cold milk take out a
Little & mix gradually with the beaten egg
& sugar slowly to the rest of the custard
& stir constantly while boiling until
Done, flavor with vanilla when cool & use
As jelly

Quick biscuits

1 pint of sour milk lard the size of an egg teaspoon soda 1 cream tartar. flour to make a soft dough. salt. sugar.

Chocolate Caromels

1 cake of Chocolate. 2½ lbs of sugar 2 cups of milk. 1/4 lb of butter flavor with vanilla when done.

Corn Starch Pudding

4 tablespoon Cornstarch 1 quart of milk 4 eggs beaten separately whites & yolks. 3/4 cup sugar 1 tablespoon butter flavor to taste.

Quick Biscuits
1 pint of sour milk lard the
Size of an egg teaspoon soda
1 cream tartar flour to make a
Soft dough salt-sugar

Chocolate Caramels
1 cake of chocolate 2 ½ lbs of
Sugar 2 cups of milk ¼ lb of
Butter flavor with vanilla
When done

Corn Starch Pudding
4 tablespoon cornstarch 1 quart
Of milk 4 eggs beaten separately
Whites & yolks ¾ cup sugar
1 tablespoon butter flavor to
Taste

Cocoanut Cakes.

1 cocoanut careful grated. Milk of same. 1½ lb of sugar as much water as cocoanut milk. Whites of three eggs = Dissolve 1 lb sugar in the milk & water. Stir until it becomes a sopy syrup and turn out in a buttered dish have ready the beaten whites of the eggs and the remaining ½ lb of sugar whipped into it mix with this the grated Cocoanut and little by little the hot syrup taking care not to cook the eggs. drop in table spoon on buttered paper if it runs beat in more sugar. Dry in a moderate oven.

Charlotte Polonaise Cake

2 cups of sugar. ½ cup butter 4 eggs beaten separately. 1 cup cream. 3 cups of flour. Cheap cake.

Coconut Cakes
1 coconut careful grated milk of
Same 1 ½ lb of sugar as much
Water as coconut milk whites
Of three eggs dissolve 1 lb of sugar
In the milk & water stir until
It becomes

Loaf Cake

White Part. 1 cup of butter. 3 large cups of White Sugar. 1 cup of milk. 6 cups of flour. The whites of 10 eggs. Half teaspoonful of soda. And one grated cocoanut.

Yellow Part 1 cup of butter. 3 cups of sugar. 3 1/2 cups of flour 1 cup of milk. The yolks of 10 Eggs 1 teaspoonful of soda. 2 teaspoonfs Cream of Tartar 1 cup of powdered Almond mix alternately. Commence with the yellow batters.

Lemon Cake

2 cups of flour one of butter
one of Milk three of Sugar
six eggs one large lemon 1 teaspoonful Soda

Spice

2 cups of Sugar 1/2 of butter 4 eggs
1 teaspoonful of Soda 1 pint of flour

Nut Cake
White Mart - 1 cup of butter 3 large cups
Of white sugar 1 cup of milk 6 cups of
Flour. The whites of 10 eggs half teaspoonful
Of soda and one grated coconut
Yellow part 1 cup of butter 3 cups of sugar
5 ½ cups of flour 1 cup of milk the yolks
Of 10 eggs 1 teaspoonful of soda 2 teaspoonful
Cream of tartar a cup of powdered almond
Mix alternately commince with the
Yellow batter

Lemon Cake
2 cups of flour one of butter one of milk three of sugar
Six eggs one large lemon 1 teaspoonful soda

Apies
2 cups of sugar 1 of butter 4 eggs
1 teaspoonful of soda 1 pint of flour

Potato Yeast

4 large Potatoes enough water to cover them when done mash the potatos put them back in the same water that they were boiled. put a half cake of dry east set it in a warm place. put nearly a cup in two quarts of flour.

Parker House Rolls

2 quarts flour one teaspoon salt 2 tablespoon lard. 1 pint scalled milk half cup of yeast half teacup sugar. Mix well flour lard and salt, when the milk is a little warm then add yeas and sugar make a deep hole in the flour pour in the mixture just cover it lightly with flour let it rise 7 or 8 hours then mix as soft bread roll out cut round and lap over putt

Potato Yeast
4 large potatoes enough
Water to cover them when done
Mash the potatoes put them
Back in the same water that
They were boiled

Parker Mouse Rolls
2 quarts flour one teaspoon salt
2 tablespoonful lard 1 pint
Scalled milk half cup of yeast
Half teacup sugar mix well
Flour lard and salt when
The milk is a little warm then
Add yeast and sugar make a
Deep hole in the flour

putting a lump of butter between the flap then let the rolls rise rise in a pan previous to baking.

Cookies

1 egg 1 cup of sugar
1½ cup of butter 3 cups of flour

Bakers Ginger Snaps

1 pint of molasses. ½ pint sugar. ½ lb of lard 1 oz of soda. 1 oz of ginger snaps ½ oz allspice ½ pint of water. flour to make a stiff dough.

Cookies
1 egg 1 cup of sugar
1 ½ cup of butter 3 cups of flour

Bakers Ginger Snaps
1 pint of molasses ½ pint sugar ½ lb of lard 1 oz of soda 1 oz of ginger spice ½ oz allspice ½ pint of water flour to make a stiff dough

Bread

Sally Lun

3 eggs 1 cup of butter 1½ cup of Sugar
1 cup of Milk 4 cups of flour
1 teaspoonful Soad 2 of creamtartar

Tea Rusk

4 eggs 1 cup of Sugar 1 of butter
1 cup of Milk 1 cup of yeast with
flour enough to make a stiff dough
batter after it has risen work it
into dough Let it rise again. make
them in to rolls bake an hour

Federal Bread

4 eggs 1 spoonful of Sugar
1 cup of yeast 1 cup of butter
and lard mixed 1 pint of
milk stir in the flour until
the spoon stands straight beat
well and set to rise

Bread

Sally Lun
3 eggs 1 cup of butter 1 ½ cup of sugar
1 cup of milk 4 cups of flour
1 teaspoonful load 2 of cream tartar

Tea Rusk
4 eggs 1 cup of sugar 1 of butter
1 cup of milk 1 cup of yeast with
flour enough to make a stiff dough
batter after it has risen work it into
dough Let it rise again, make
them in to rolls bake an hour.

Federal Bread
4 eggs 1 spoonful of sugar
1 cup of yeast 1 cup of butter
and lard mixed 1 pint of
milk stir in the flour until
the spoon stands straight beat
all and set to rise.

Jelly Cake.

½ lb of sugar ½ lb of flour
½ lb of butter 6 eggs 1 cup of milk
2 teaspoonful soda
1½ " Cream tartar

Corn Cake

1 cup of butter 2 cups of sugar
3 " flour 4 eggs 1 cup of sweet milk
1 teaspoonful of soda
bake in a loaf or as
Jelly cake.

Jelly Cake
1 lb of sugar 1 lb of flour
½ lb of butter 6 eggs 1 cup of milk
½ teaspoonful soda
½ “ ” cream tartar

Cup Cake
1 cup of butter 2 cups of sugar
3 “ ” flour 4 eggs 1 cup of sweet milk
1 teaspoonful of soda
Bake in a loaf or or as jelly cake

Spiced Cherries

4 lb of sugar two lbs of fruit
1 half pint of vinegar add
spices to suit taste.

Spiced Peaches

Spiced Berries
1 lb of sugar two lbs of fruit
1 half pint of vinegar add
Spices to suit taste

Spiced Peaches

Boston Tea Cake.

1 well beaten egg. 2 tablespoonfuls of sugar 1 cup sweet milk. 2 teaspoonfuls cream tartar sifted in the flour two cups of flour 1 tablespoonful butter melted. Cake in small tins.

Soft Gingerbread

1 egg 1 cup molasses one cup sour milk 1 teaspoonful soda 1 teaspoonful ginger flour enough so the batter will run from the spoon.

Jelly for Cake.

1 quart of cranberries 1 pound brown sugar cook as for table use strain and stand in till Cold.

Small sugar Cake

1 cup of lard 1½ cups of sugar two eggs 2 tablespoonfuls cold water 1 teaspoon cream tartar ½ teaspoon soda 4½ cups

Rotun Tea Cake
1 well beaten egg 2 tablespoonful
Of sugar 1 cup sweet milk
2 teaspoonfuls cream tartar sifted
In the flour two cups of flour
1 tablespoonfuls butter melted bake
In small tins

Soft Gingerbread
1 egg 1 cup molasses one cup sour
Milk 1 teaspoonful soda 1 teaspoonful
Ginger

Jelly for Cake
1 quart of cranberries 1 pound
Brown sugar cook as for table
Use strain and stand until cold

Small Sugar Cakes
1 cup of lard 1 ½ cups of sugar two
Eggs 5 tablespoonfuls cold water 1 teaspoon
Cream tartar ½ teaspoons soda 4 ½ cups

of flour roll very thin.

Gooseberry jam

Stew the berries in a little water press through a course sieve and return to the kettle add 3/4 lb sugar to each lb. gooseberries three quarters of an hour stirring pour in jars and cover.

Quince Jelly

pare and slice the quinces add for every five pounds of fruit a cup of water put peelings and all in a stone jar set this in a pot of boiling water and when the fruit is soft proceed as with other jellies

Raspberry & Currant jelly

"to two parts red" or black caps put one of red currant and proceed as other curr jelly the flavor is exquisite nice for cake

Of flour till very thin

Gooseberry Jam
Stir the berries in a little water
Press through a course sieve and
return to the kettle add ¾ lb
Sugar to each lb gooseberries
Three quarters of an hour stirring
Pour in jars and cover

Quince Jelly
Pare and slice the quinces add
For every five pounds of fruit a
Cup of water put peelings and
All in a store jar set this
In a pot of boiling water and
Until the fruit is soft proceed
With the jellies

Raspberry and cream Jelly

Watermelon Rind

for syrup two cups of water to a lb and quarter of sugar boil it and skim it until no more skum comes up put in the rind boil gentle an hour take it out and let it get cold boil the syrup 1/2 hour spread out again and when firm put in to a boul pour the syrup over 12 hours later put the syrup again over the fire and boil until boil thick add the juice of a lemon and ginger.

Watermelon Rind
For syrup two cups of water
To a lb and a quarter of sugar
Boil it and skim it until
No more skim comes up
Put in the rind boil gentle
In hour take it out and let
It get cold boil the syrup
½ hour spread out again
And when firm put in to
A bowl pour the syrup over
½ hour later put the syrup
Again over the fruit and boil until
boil thick add the juice of a
Lemon and ginger

Jellies

Quince Jelly

Wash and Wipe the quinces and then cut in small pieces take out the seeds have the Kettle half full of water put them on until it is full let them boil until soft mash them well Juice strain them to 1 pint of Juice & 1 lb of sugar put in crips with brandy paper pasted over.

Jellies

Quince Jelly
Wash and wipe the quinces cut
Them in small pieces take out
The seeds have the kettle half
Full of water put them in
Until it is full let them boil
Until soft mash them well fine
Strain them to 1 pint of water
A lb of sugar put in cups with
Brandy baked pasted over

Tomato Catsup

One bushell Tomatoes put them on the fire boil them, then strain them, and slice one dozen onions, half doz. red peppers. Let it boil one hour. Then strain again and add salt to your taste, one tablespoon of red pepper, table spoonfull of Celery seed. A quart of vinegar put it on again and let it boil ten minutes bottle while hot and seal.

Tomato Catsup
One bushell tomatoes put them on the
Fire burst them then strain them and
Slice one dozen onions half dozen green
Peppers let it boil one hour then strain
Again and add salt to your taste one
Teaspoon of red pepper tablespoonful
Of celery seed a quart of vinegar
Put it on again and let it boil
Ten minutes bottle while hot and seal

Wine—

Black-berry Mash the berries and let them stand 24 hours— strain off and to each gallon of juice allow 2 lb of Sugar stir it well to put it in a vessel which will be full so that the settlement will be thrown out in the fermentation, let it stand until it ceases to ferment then cork tight.

1 ℔ of boiling water to each bucket of berries when they are mashed if like

Cream cup cake.

Four cups of flour, two of sugar, three of sweet cream four eggs, mix hard. Bake in square tins, and when cold cut in squares about two inches wide.

Black Berry wine.

Mash the berries, and pour one quart of boiling water to each gallon. Let the mixture stand twenty-four hours

Wine
Black berry. Mash the berries and let them stand 24 hours - strain off and to each gallon of juice allow 2 lb of sugar. It is best to put it in a vessel which will be full so that the setlement will be thrown out in the fermentation. Let it stand until it ceases to ferment then cork tight.
1 qt of boiling water to each bucket of berries when they are mashed if like.

Cream cup cake
Four cups of flour, two of sugar, three of sweet cream, four eggs; mix hard. Bake in square tins and when cold cut in squares about two inches wide.

Black Berry wine
Mash the berries and pour one quart of boiling water to each gallon. Let the mixture stand twenty four hours

stiring occasionally. then strain in measure into a clean keg, adding two pounds of sugar and half a pint of the best alcohol to each gallon. Cork tight and in October you will have wine of the best quality as a tonic

Catsup

One peck ripe tomatoes, cut in pieces and boil soft without water; cool in an earthen vessel. Strain through coarse sieve; boil till the mixture is quite thick, and then season to taste adding plenty of salt, a dash of cayenne pepper cinnamon and cloves. When cold add a pint of good cider vinegar bottle & if well boiled down and seasoned, it should keep without sealing the cork.

Stiring occasionally then strain in
measure into a clean keg, adding two
pounds of sugar and half a pint
of the best alcohol to each gallon. Cork
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adding plenty of salt, a dash of
cayenne pepper cinnamon and
cloves. When cold add a pint of good
cider vinegar, bottle if well boiled down
and seasoned, it should keep without
sealing the cork.

Hard Soap

Put three gal. of water to one Ball of lye boil 5 minutes add 5 lbs of grease and boil until the mixture seems complete then boil gentle and add salt a little at a time 1 pint. until the soap ceases to froth

Hard Soap
Put three gal. of water to one
Ball of lye boil 5 minutes add
5 lbs of grease and boil until
the mixture seems complete
then boil gentle and add
Salt a little at a time. 1 pint
until the soap ceases to froth.

Beef Pickle

3 gallons of water salt enough to bear an egg. 1 quart of molasses not quite a ½ lb of salt petre let it come to a boil skim and pour over the beef when cold.

Sausages.

Meat lb	Salt oz	B pepper oz	R Pepper oz	sage oz
3.0	6	1½	¾	4½
4.0	8	2	1	6
5.0	10	2½	1¼	7
6.0	12	3	1½	8
7.0	14	3½	1¾	9
8.0	1 lb.	4	2	10
9.0	1 2/16	4½	2¼	11
10	1¼	5	11	12

x x x x x x " " x x x x x

Beef Pickle
3 gallons of water
Salt enough to bear an egg 1 quart
Of molasses not quite a ½ lb of
Salt petre let it come to a boil
Skim and pour over beef when cold

Sausages

Meat	Salt	B. Pepper	R. Pepper	Sage
Lb	oz	oz	oz	oz
30	6	1 ½	¾	4 1/2
40	8	2	1	6
50	10	2 ½	1 ¼	7
60	12	3	1 ½	8
70	14	3 ½	1 ¾	9
80	1 lb	4	2	10
90	1 2/16	4 ½	2 ¼	11
100	1 1/4	5	2 ½	12

For Pork

For 100 lbs of pork take 7 lbs of course salt 4 lbs of brown sugar 2 oz of salt petre 1/2 oz of pear lish 4 gallons of water — boil all together and when cold skim the pickle Let the meat remain in this pickle 8 weeks.

Ben Rolds receipt for curing hams.

Beef Pickle

To 100 lbs of beef. 3 gals of water, 6 lbs of salt, 1 1/2 lbs of Sugar, 2 oz saltpetre, 2 oz bread soda, Mix, boil, skim, and then coole, Rour over beef.

For Pork
For 100 lbs of pork take 1 lb of
Course salt 4 lbs of brown sugar
2 oz of salt petre ½ oz of pear lask
4 gallons of water boil all
Together and when cold skim
The pickle let the meat
Remain in this pickle 8 weeks
Len Golds recipe for
Serving ham

Beef Pickle
To 100lb of beef. 3 gals of water, 6lbs of salt, 1 ½ lb of sugar, 2 oz saltpetre, 2 oz bread soda, mix, boil, skim, and then coole. Pour over beef.

Peach Jelly.

Always use the best white sugar, either granulated or powdered, great care should be taken in weighing or measuring: also observe the time closely. To make peach jelly, use one-third of the kernels with the peaches, which should be pared, stoned, and sliced; place the peaches and the kernels in a jar; place this jar in a pot of boiling water, stir from time to time until the fruit is all broken, then strain through a stout coarse bag, and to every pint of peach-juice add the juice of one lemon, then measure again, allowing one pound of sugar to a pint of juice; heat the sugar very hot by placing it on pans in the oven, stirring occasionally so that it may not burn; when the juice has boiled just 20 minutes add the sugar, let it come to a boil, and take it instantly from the fire; have your jelly-glasses rolled in hot water, and then fill them with the scalding liquid; when cold and firm put brandied tissue paper on the top of the jelly, paste a thick paper over the glass; keep in a dry place.

Parker House Rolls.

Two quarts flour, one teaspoon salt, two tablespoons lard, one pint scalded milk, half a cup of yeast, a scant half teacup white sugar. Mix well flour, lard, and salt, when the milk is but luke-warm; then add the yeast and sugar. Make a deep hole in the flour, pour in the mixture, just covering it lightly with flour; let rise seven or eight hours; then mix as soft bread; roll out, cut round and lap over, putting a lump of butter between the lap. Then let the rolls rise in a pan previous to baking.

Currant Jelly.

Mash the currants with the hand; put them on the fire and bring to a scald; strain out the juice and measure it; place over the fire and boil three minutes; have granulated sugar previously heated in the oven, and add a pound of sugar to a pint of juice; bring the jelly to a boil once more, and immediately remove; pour into glass jars or tumblers; when cold lay brandy paper on each, and paste over tightly brown paper.

Grape or Plum Jam.

Stew in a little water, and press the fruit through a colander or coarse sieve, adding a little water to plums to get all the pulp through. Add sugar, and finish as other jams.

Currant Jam.

Pick from stems and wash thoroughly with the hands, put into a preserving kettle, and boil 15 or 20 minutes, stirring often, and skimming off any scum that may arise; then add sugar in the proportion of three-fourths pound sugar to one pound fruit, or by measure, one coffee-cup of sugar to one pint mashed fruit; boil 30 minutes longer, stirring almost constantly. When done, pour in small glasses or jars, and either seal or secure, like jelly, by first pressing paper cut to fit the glasses down close on the fruit, and then larger papers brushed on the inside with white of eggs, with the edges turned down over the outside of the glass.

Plum Jelly.

This can be made in the same manner as currant jelly, only a little water must be put with the plums to burst them and get out the juice; granulated sugar or white crushed sugar is preferable for preserves; and the pulp left from the plum in the sieve can be pressed through and boiled with a little sugar, making a rich stiff marmalade.

Custard.

Beat three eggs; add one cup sugar; beat with the eggs; stir in one quart milk till the sugar is dissolved; pour in cups; set the cups in a baking-tin of cold water and bake slowly; when done, grate nutmeg over the custards.

Beautiful Cake.

Three cups sugar, two of butter, six of flour, one of sour milk (or sweet,) with a little cream, five eggs, nutmeg, and a little fruit of any kind, one teaspoonful soda, two cream tartar; two loaves.

Orange Pie.

Grate the yellow rind of one fresh orange, take the juice and pulp of two large oranges; add to them one cupful of sugar and the beaten yolks of three eggs; mix one cupful of milk with the whites of the eggs beaten to a stiff froth; bake in puff paste.

Dark Steamed Pudding.

One cupful molasses, one cupful sweet milk, two cupfuls butter, four cupfuls flour, one teaspoonful soda, three-quarters cupful fruit; spice to suit the taste, steam two and a half or three hours. To be eaten with sour sauce.

Cherry Pudding.

Take one pound of cherries, remove the pits, lay them in a hair sieve, place the sieve over an earthen dish to collect the juice; sprinkle over them one-half pound of sugar. In the morning make a rich batter of eggs, milk, and flour, stir in the cherries, without the juice; it will take one hour to bake, or two to boil. When ready heat the juice, add a little butter and sugar to suit the taste, and use it as sauce to the pudding.

QUINCE JELLY.—When preserving your quinces take the imperfect pieces, the rinds and seed, cover them well with cold water; put over the fire and boil well. When done pour all through a flannel jelly bag, let it drip but do not squeeze it. When it is all dripped through, allow one pound of broken loaf sugar to one pint of the juice; let it boil thirty minutes; then pour the jelly hot into your glasses.

PRESERVED TOMATOES.—A pound of sugar to a pound of tomatoes. Take six pounds of each, the peel and juice of four lemons, and quarter of a pound of ginger tied up in a bag; put on the side of the range and boil slowly for three hours.

QUINCE MARMALADE.—Take the poorest of your quinces, pare, core and boil them in as little water as will cover them; when quite soft put them on a sieve, and when cold weigh them and break them with a ladle. To a pound of fruit add one pound of good brown sugar; put on the fire and simmer one hour, stirring constantly. A great improvement is to add one-third of sweet cooking apples to the quince; this requires no addition of sugar.

Good Pie Paste.—One pound of flour, half pound of butter, and quarter pound of lard; cold water to mix.

A Useful Table For Housewives.—Flour, one pound is one quart. Meal, one pound and two ounces are one quart. Butter, one pound is one quart. Powdered white sugar, one pound and one ounce is a quart. Ten eggs are a pound. A common tumbler holds half a pint. A teacup is a gill.

Ink and Fruit Stains.—Ten grains oxalic acid in half pint water; wet the article stained in hot water; apply to the top of the bottle so that the liquid will reach it, then rinse it well.

Remedy for Frost-Bite.—If it is the foot, tie it up in a pound of flour, covering every part well with the flour for some hours. The flour will come off quite wet; but the circulation will be restored. The next dressing with flour will come off with very little moisture; the blisters, if any, will dry up, and the foot give no further trouble, except that the toe-nails may come off, but they will grow on again.

To Relieve the Swollen Joints of the Feet.

Paint the joints with iodine morning and night; wear shoes big enough for the feet, even if they are large; shoes require to be long as well as broad, and have low heels; new shoes will not hurt if they are large enough.

To Take Stains Out of White Goods.

One teaspoonful of chloride of lime in about three quarts of water, will take any kind of stain out of white goods; put the part with the stain on it in the water and let it remain until out. It will not injure the cloth if prepared in this way; only spots on white goods can be taken out in this manner.

To Destroy Bed-Bugs.

Take good alcohol and put as much corrosive sublimate in it as it will dissolve; then take a small paint brush and wash the bedsteads and all the cracks and crevices with it about once a week until they disappear. This mixture is a rank poison, and should be labeled and put where children cannot get it.

Out-door Whitewash.

To every four quarts of slackened lime allow one-half a pint of boiled glue, a lump of alum about twice the size of a hickory nut, and one tablespoonful of salt, with just sufficient bluing to give

To Drive Away Ants.

Put red pepper in the places the ants frequent the most, and scrub the shelves or drawers with strong carbolic soap.

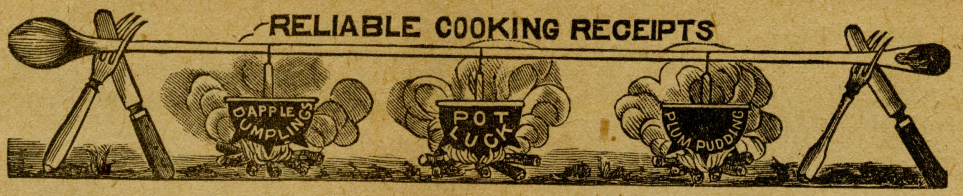
To Set the Colors in Cotton Stockings and Calicoes.

Put some sugar-of-lead in the water to wash colored stockings and calicoes, it will set the color; any druggist will tell how much sugar-of-lead should be used in a gallon of water.

VALUABLE RECEIPTS.

Chou Chou.—A peck of tomatoes, two quarts of green peppers, half a peck of onions, two cabbages cut as for slaw, and two quarts of mustard seed. Have a large firkin, put in a layer of sliced tomatoes, then one of onions, next one of peppers, lastly cabbage: sprinkle over some of the mustard seed, [illegible] layers again, and so on till you have used up the above quantity. Boil a gallon of vinegar with a bit of alum, two ounces of cloves, and two of all spice.

CHICKEN ROUP CURED.—Mrs. A. Schwartz, of Cramer's Hill, N. J., says: "I have used Barker's Horse, Cattle and Poultry Powder with great benefit on my chickens; they had been nearly dead with roup and it cured them."



RELIABLE COOKING RECEIPTS

COOKIES.—One cup of sour cream, one cup of butter, two cups sugar, two eggs, one teaspoonful soda, flour to mix stiff.

MUFFINS.—Take bread sponge and thin out with warm water; use three eggs to a quart of batter; set to rise, put into muffin rings and bake.

CRACKER PIE.—Six crackers, piece of butter size of an egg, one cup of sugar, one cup of boiling water, one teaspoon Barker lemon flavoring.

FRIED PUMPKIN.—Slice the pumpkin and boil until tender; remove from the fire and mash with a fork; add two eggs, and fry in butter until brown.

WHITE CAKE.—One cupful of sugar, three eggs, half cupful of butter, one cupful of milk, two teaspoonsful of baking powder, flour to form a batter.

SPONGE CAKE.—Two eggs, one cup of flour, one cup of sugar, one teaspoonful of baking powder, one and one-half cups boiling water; bake in hot oven.

HAM SALAD.—One pound of boiled ham, chopped fine; one-half dozen of small pickles, chopped fine; add a little chopped celery, and serve with salad dressing.

TO PICKLE EGGS. [By request.]—Boil until very hard, then put into strong vinegar with a few red beets.

CHOCOLATE JELLY.—Three quarters of a cup each of sugar and grated chocolate, one cup of cream; mix and let come to a boil. Serve with corn-starch pudding.

POTATO CAKES.—Make cold mashed potatoes into flat cakes, flour them and fry in hot lard until light brown.

CHIPPED BEEF STEW.—To one quart of milk add one large teaspoonful of butter and one-half can of chipped beef; thicken with a little flour and water. Add pepper.

HEAD CHEESE.—Boil the pig's head until the bones drop off; chop fine, add six rolled crackers, salt, pepper and spices to taste; pack in a stone jar and serve cold.

COCOANUT BALLS.—Grate a cocoanut and mix with milk enough to make a paste, whites of three eggs, sugar to sweeten. Make into balls and bake on buttered tins.

CRULLERS.—Two cups of sour cream, one teaspoonful of soda dissolved in hot water, two and one-half cups sugar, two eggs, flour to make a stiff dough; fry in hot lard.

COCOANUT DROPS.—One pound of grated cocoanut, one-half pound powdered sugar, the white of one egg; roll all together into little balls and bake in buttered tins.

NUTMEG SAUCE.—To one pint of boiling water add a half cup of sugar, one tablespoonful of butter, a pinch of salt, one tablespoonful of cornstarch. Nutmeg to taste.

MOUNTAIN CAKE.—One pound of flour, three-fourths pound of sugar, one-half pound of butter, three eggs, a cup of milk, a teaspoonful of soda, raisins and spice to taste.

SPONGE CAKE.—One dozen eggs with whites and yolks beaten separately, one pint of sugar, one pint of flour and the juice of two lemons. Bake in a modern oven.

SNOW PUDDING.—One pint of milk, one-half cup of sugar, one-half cup of cornstarch; let come to a boil and stir in three beaten eggs. Boil till thick and set away to cool.

APPLE CREAM.—Six large apples; stew and mash them to a pulp. When cold add the whites of six eggs well beaten. Add five spoonsful of sugar, stir until creamy, and flavor to taste.

RICE MUFFINS, [By request.]—To one quart of sour milk add three well-beaten eggs, a little salt, a teaspoonful of soda, and rice flour enough to make a stiff batter. Bake in rings.

JELLY ROLL.—One cup of sugar, three eggs, one cup of flour, one-quarter of a cup of water, one teaspoonful of baking powder. Bake in a long, square tin; lay npon a towel and roll.

JELLY CAKE.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, two eggs, three cups of flour, two and a-half teaspoonfuls of baking powder; bake in a buttered cake tin.

CREAM BISCUIT.—Two cupsful of sour cream, one cupful of sour milk, two teaspoonsful of soda, a little salt, and flour enough to make a soft dough to roll out; cut with cutter and bake quickly.

HASTY PUDDING.—Beat half a cup of butter and the same of sugar to a cream, add the yolks of three eggs, two cups of cooked rice and the beaten whites of the eggs; serve with sauce.

WALNUT PUDDING.—One cup of chopped nuts and raisins, two cups of Graham or whole wheat, half cup of molasses, half-teaspoonful of soda, one cup of milk, steam two and a-half hours.

RAISIN CAKE.—One-half cup of butter, one cup of sugar, one cup of sour milk, two eggs, one cup of raisins, one-half teaspoonful of soda, one teaspoonful each of cloves, cinnamon and nutmeg.

COFFEE CAKE.—One cup of brown sugar, one cup of molasses, one of raisins, one of butter, one of coffee, one egg, one teaspoonful of soda, cinnamon, cloves, allspice and nutmeg to suit the taste.

BANANA SALAD.—Slice the fruit lengthwise; the fresh bananas are best for this; dust them heavily with castor sugar; mix one glass of sherry with the juice of half a lemon, pour over and serve.

DOUGHNUTS.—Four eggs, one cup each of sour milk and buttermilk, two cups of brown sugar, one teaspoonful of soda, one half teaspoonful of salt, flour enough to roll; cut in shape and fry in hot lard.

JELLY CAKE.—One cup of butter, two cups of sugar, one cup of sweet milk, three eggs, four cups of sifted flour, and two teaspoonsful of baking powder. Bake in layers, put jelly between them and ice the top.

POP OVERS.—Two teacups of sweet milk, two teacups stilled flour, butter size of a walnut, two eggs, one tablespoonful sugar, a little salt, beat the whites to a stiff froth; bake in hot gem pans twenty minutes.

OATMEAL GEMS.—Soak over night in one pint of sweet milk, one pint of oatmeal. In the morning add two beaten eggs, 2½ teaspoonsful of baking powder, one teaspoonful of salt; bake in gem pans in a quick oven.

TAPIOCA PUDDING.—One-half cupful of tapioca soaked in one pint of milk three hours, add five beaten eggs, one pint of milk, one-half cupful of sugar, a pinch of salt, a small piece of butter; bake one-half hour.

CREAM PIE.—Stir to a cream one tablespoonful of butter and one-half cup of sugar; add two beaten eggs, one tablespoonful of flour, one cup of milk; bake with an under crust only and grate nutmeg over the top.

FRENCH TOAST.—Beat one egg thoronghly, mix with it one teacupful of sweet milk and a pinch of salt. Slice fine white bread, take off the crust, dip in the mixture, allowing it to absorb a little, then fry in hot butter.

BONE SPAVIN CURED.—Mr. Lambert Conover, of Ohio, N. Y., in a correspondence says: "I have a young horse that had bone spavin and was so lame as to be almost useless. I used Barker's Nerve and Bone Liniment, and the lameness was soon gone. I can recommend it very highly."

THE BEST EVER USED.—Doctor W. L. Hall, of Hopewell Springs, Tenn., says: "Barker's Nerve and Bone Liniment is the best ever used here."

WOULD NOT BE WITHOUT THEM.—Every one who has bought them is satisfied. is what Mr. F. S. Lyons, merchant, of Galvez P. O., La., says about Barker's Horse, Cattle and Poultry Powder.

Cured by Anti-toxine.

Newark, N. J., December 14.—The first cure in this city by the application of the anti-toxine serum to a child suffering from diphtheria has been recorded. Dr. Albert Frey was called on Friday to attend a three-year-old son of Mrs. William Lockardt. The child was suffering from diphtheric croup. The usual remedy was applied and there was no improvement. Dr. Frey then used the toxine, and the good effects were noted twenty-four hours after the first injection. Today the child was up and playing about the house. Dr. Frey has obtained more of the serum, and is treating four other cases he has charge of with it.

To 100 lbs Beef

3 gal water 6 lbs Salt 1½

Sugar 2 oz Saltpeter 2 oz

Bread Soda Mix Bart Skim

8 Min cool Pour over Beef

To 100 lbs beef
3 gal water 6 lbs salt 1 ½
Sugar 2 oz saltpeter 2 oz
Bread soda mix boil skim
8 whim (sp?) cool pour over beef